

Claims

1. A UHT-treated product comprising starch n-alkenyl succinate characterised in that said starch n-alkenyl succinate is applied as texturising agent and said UHT-treated product has after UHT-treatment a viscosity which is between 0.10 to 0.50 times the viscosity obtainable after re-heating of said UHT-treated product.
2. A UHT-treated product according to claim 1 characterised in that said UHT-treated product has after UHT-treatment a viscosity which is between 0.15 to 0.40 times the viscosity obtainable after re-heating of said UHT-treated product.
3. A UHT-treated product according to claim 1 or 2 characterised in that the alkenyl succinate is from C₆ to C₁₆ succinate, preferably n-octenyl succinate.
4. A UHT-treated product according to anyone of claim 1 to 3 characterised in that the starch alkenyl succinate is undextrinised, dextrinised, cooked-up, pregelatinised, enzyme-treated or stabilised starch alkenyl succinate and/or mixtures thereof.
5. A UHT-treated product according to claim 4 characterised in that said UHT-treated product is comprising stabilised starch alkenyl succinate as texturising agent and said UHT-treated product has after UHT-treatment a viscosity which is between 0.15 to 0.35 times the viscosity obtainable after re-heating of said UHT-treated product.
6. A UHT-treated product according to anyone of claims 1 to 4 characterised in that said product is selected from the group consisting of UHT-treated sauces, soups, liquid desserts, dressings and fillings.
7. A UHT-treated white sauce according to claim 6 characterised in that:
 - a) it comprises from 2 to 5% w/w starch n-alkenyl succinate, preferably from 3 to 4% w/w starch n-alkenyl succinate,
 - b) viscosity after UHT treatment is below 1500 mPa.s, preferably below 1000 mPa.s,

- c) viscosity after re-heating increases above 2000 mPa.s, preferably above 2200 mPa.s.
8. A process for preparing UHT-treated product comprising starch n-alkenyl succinate and said process is comprising the following steps:
 - a) Preparing the mix of the ingredients,
 - b) Preheating said mix to a temperature higher than 50°C, preferably to a temperature up to 75°C,
 - c) Homogenising said preheated mix at a pressure higher than 20 bar,
 - d) Treating the mix by UHT at a temperature higher than 120°C, and
 - e) Cooling of UHT-treated product.
 9. A process according to claim 8 characterised in that starch n-alkenyl succinate is stabilised starch alkenyl succinate.
 10. A process according to claim 8 or 9 characterised in that the UHT-treated product of step e) is re-heated to a temperature higher than 80°C, preferably higher than 90°C.
 11. Use of starch n-alkenyl succinate as texturising agent in UHT-treated product.
 12. Use of stabilised starch alkenyl succinate as texturising agent in UHT-treated product.
 13. Use according to claim 11 or 12 characterised in that the viscosity of UHT-treated product is between 0.10 to 0.50 times the viscosity obtainable after re-heating of the UHT-treated product.
 14. Use according to anyone of claim 11 to 13 characterised in that said UHT-treated product is selected from the group consisting of sauces, soups, liquid desserts, dressings and fillings.
 15. Use of starch n-alkenyl succinate according to anyone of claims 11 to 14 characterised in that egg yolk content of said UHT-treated product is reduced with

at least 50% by adding starch n-alkenyl succinate, preferably stabilised starch alkenyl succinate.